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Enjoy a taste of the Smokies at home with this delicious recipe for Apple Cinnamon Bread from THE APPLE VALLEY CREAMERY.

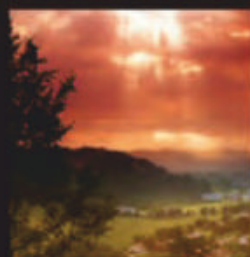
Serves 10 to 12

INGREDIENTS

- 3 eggs
- 1 cup canola oil
- 2 cups sugar
- 2 cups unsweetened apple sauce
- 3 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 2 tbsp cinnamon
- ½ cup raisins
- ½ cup coconut

PREPARATION

1. Preheat oven to 350
 2. Cream first 4 ingredients until well blended.
 3. Add remaining ingredients and mix well.
 4. Pour into 3 greased medium bread pans.
 5. Bake at 350 for about 45-50 minutes.
 6. Let cool in pan.
- Makes 3 loaves*



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cooking with **Paula** DEEN®

16 WEEKNIGHT
FAMILY MEALS

52
SOUTHERN RECIPES

Potluck Dishes TO PLEASE A CROWD

HOMESTYLE
BANANA
PUDDING,
page 80



MAY/JUNE 2019 VOL. 15, ISSUE 3

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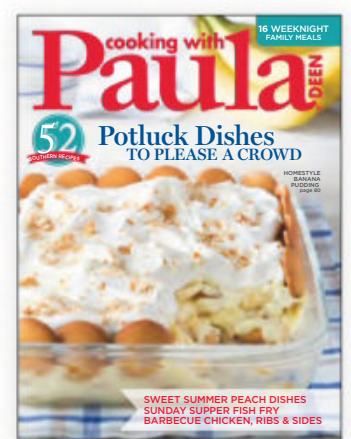


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Photography by JIM BATHIE
Recipe Development and Food
Styling by VANESSA ROCCHIO
Styling by LUCY FINNEY



TRAVEL. ESCAPE. EXPLORE.

SEAFOOD SENSATION

The competition is heating up for
the 2019 Great American Seafood Cook-Off



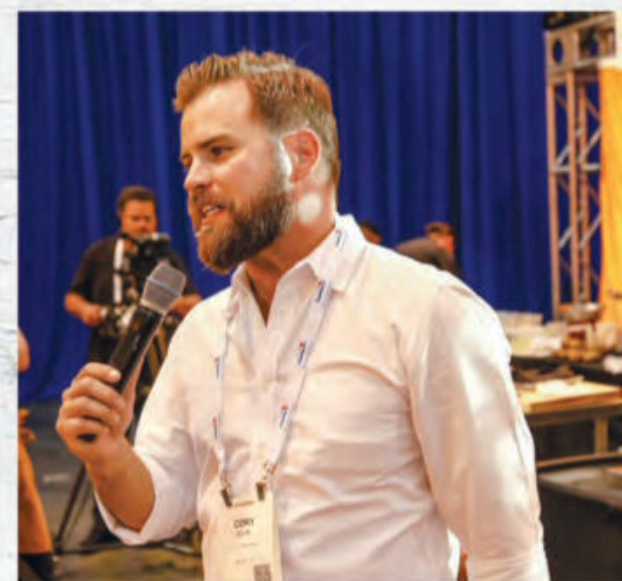
If you love seafood, New Orleans is the place to be this summer when top chefs from around the country will compete for the title of King or Queen of American Seafood at the Great American Seafood Cook-Off (GASCO). Featuring entertaining hosts, renowned chefs, and a parade led by a live New Orleans brass band, this is an event you don't want to miss.

Held in conjunction with the Louisiana Restaurant Association Foodservice & Hospitality Expo each August, GASCO was launched in 2004 by the Louisiana Seafood Promotion and Marketing Board to promote domestic, sustainable seafood. During the competition, which is open to the public, each chef is given one hour to prepare and plate a unique dish using domestic seafood, all while

interacting with a live audience, celebrity hosts, and the "chef ref," who ensures each competitor follows the cook-off rules. Chefs then present their dishes to a panel of six nationally acclaimed judges who score based on presentation, creativity, composition, craftsmanship, flavor, and more.

At the 2018 GASCO, Louisiana's own Chef Ryan Trahan was named King of American Seafood. Ryan displayed his creativity and highlighted the excellent quality of Louisiana's seafood with his Cracklin' Crusted Red Snapper with pickled crawfish tails, buttermilk chili consommé, spring vegetables, burnt leek oil, fermented cream, and bowfin caviar. He placed first among 11 other chefs who traveled from across the United States to compete.

BECAUSE SOME EXPERIENCES ARE #ONLYLOUISIANA



After the king or queen is crowned, the excitement continues with the Great American Seafood Cook-Off: 4-H Edition. The competition gives high school students from various 4-H clubs around the country a chance to compete for their own bragging rights and show what they have learned. Competitors must use domestic seafood and are encouraged to use agricultural commodities from their respective states in their dishes.

WIN A TRIP TO GASCO!

Want to see the action for yourself? Enter for a chance to win an all-expenses-paid trip for two to the 2019 Great American Seafood Cook-Off in August in New Orleans. The grand prize includes flights and hotel accommodations for the winner and a guest as well as admission to the event. *Find contest rules and enter to win at louisianacookin.com/gasco.*

SEAFOOD FESTIVALS

NOLA Crawfish Festival
New Orleans; April & May

Arts & Crabs Fest
Lake Charles; August

**Breaux Bridge
Crawfish Festival**
Breaux Bridge; May

Delcambre Shrimp Festival
Delcambre; August

Baton Rouge Oyster Fest
Baton Rouge; May

**St. Tammany Crab
Festival**
Slidell; August

Mudbug Madness Festival
Shreveport; May

**Louisiana Shrimp &
Petroleum Festival**
Morgan City
August & September

**New Orleans Oyster
Festival**
New Orleans; June

For more information, visit LouisianaTravel.com.

FOR MORE INFORMATION ON THE GREAT AMERICAN SEAFOOD COOK-OFF AND LOUISIANA SEAFOOD, VISIT LOUISIANASEAFOOD.COM/GREAT-AMERICAN-SEAFOOD-COOK.

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Summer in the South



Photo by Matt Armendariz

"I'm thrilled to announce the birth of my sweet new grandbabies, Bobby and Claudia's beautiful triplets, Olivia, Amelia, and Linton Deen. My family means the world to me, and we are abundantly blessed by these adorable additions. It has been a joy to see my youngest son and my daughter-in-law become parents, and I can't wait to spoil my precious grandbabies!"—Paula

SUMMERTIME IS HERE IN SAVANNAH, and I'm giddy with excitement. I love this time of year when my kitchen and garden are filled with fresh produce, my grandbabies are out of school and ready to come to Guinny's, and potlucks and parties fill up my calendar.

This sunny season just wouldn't be the same without get-togethers with my loved ones. From a good old-fashioned fish fry (page 45) to a casual backyard barbecue (page 27), these menus full of tasty, tried-and-true recipes are sure to please a crowd, and you can even pick a slaw or two from my collection (page 51) for more Southern flavor.

As a lifelong Georgia gal, fresh peaches and Vidalia onions hold a special place in my heart. I've included decadent peach treats and juicy, savory dishes starring this beloved fruit on page 39, and my favorite ways to cook with Vidalias can be found on page 33 for a little taste of home from my kitchen to yours.

I'm also sharing lots of fun and easy weeknight suppers and sides, from festive fajitas (page 79) and fried pickles (page 18) to deep-dish pizza (page 20) and more, and they'll quickly become staples in your recipe box.

Bobby and Jamie are sharing lots of creative lunch and dinner ideas with their lighter burgers (page 65) and baked and grilled sandwiches (page 69), and they make the perfect meal when paired with creamy banana pudding (page 80) or yummy s'mores cobbler (page 19) for dessert. I hope these fresh recipes inspire you to whip up a delicious meal for your nearest and dearest.

Love and Best Dishes,

Paula

P.S. For even more delectable desserts, check out my latest special issue, *Paula Deen's Best Cakes & Pies*. It's filled with everything from impressive layer cakes and heirloom pies to easy icebox treats and bite-size goodies that your family will love. It's available on newsstands, at hoffmanmediastore.com, or by calling (800) 361-8059.





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Flavors**

FRESH STRAWBERRY
LAYER CAKE, page 58




STRAWBERRY
CREAM PIE,
page 122




NEW!
Special Issue

In this special issue, Paula's sharing her best heirloom cakes and prizeworthy pies to satisfy your sweet tooth. Filled with beloved Southern flavor, these icebox favorites, classic cakes of all sizes, bite-size treats, and more will ensure you'll find a yummy dessert fit for any occasion.

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A Taste of Summertime



MADE IN THE SOUTH ADAMS APPLE MERCANTILE

Theresa Adams, owner of Adams Apple Mercantile in Columbia, South Carolina, recalls being 5 years old at her aunt's farm and becoming fascinated by her family making apple butter in a copper kettle. Her love affair with the spread only grew throughout her childhood and into college when she started experimenting with her own homemade butter. After two decades of trial and error and fatefully marrying an Adams, Theresa started her business in 2014 and began selling her locally famous apple butter along with fruity jams, chowchow, and salad dressing. The brand is sold in stores all over the country in flavors including Adams Apple Butter, Pie Jam, Spicy Blackberry Pepper Jam, Strawberry Vanilla Jam, and several seasonal variations. For more information or to purchase, visit adamsapplemercantile.com.

SUMMER EVENTS

Tennessee Strawberry Festival

Strawberry fans should head to Dayton, Tennessee, May 10–11 for the 72nd annual Tennessee Strawberry Festival. Attendees can sample strawberry baked goods, peruse classic cars, enjoy rides at the carnival, run or walk in the Strawberry Chase, and lots more. Learn more at tnstrawberryfestival.com.

Louisiana Peach Festival

Satisfy your peach cravings with a trip to the Louisiana Peach Festival in Ruston, Louisiana. Held June 21–22, the festival features a farmers' market, peach eating contest, parade, art exhibit, and a peach cook-off full of pies, tarts, cakes, and more. Visit louisianapeachfestival.org for more information.



ORDER TODAY!

With recipes for angel biscuits, cathead biscuits, drop biscuits, and classic buttermilk biscuits, this 136-page cookbook is full of recipes that elevate this beloved Southern quick bread.



3 EASY WAYS TO ORDER



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For Mom and Dad

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AND FATHER'S DAY

Produced by KATHERINE CLONINGER

1. Dad will love branding his initial onto steaks, coasters, and more with this customizable **Letter Circle Steak Branding Iron**. \$36, tbonebrands.com

2. Taking inspiration from Paula's husband, Michael, who is a boat captain, these **Clay Sailboat Luminaries** make charming additions to any home. \$39 for set of 3, atwestend.com

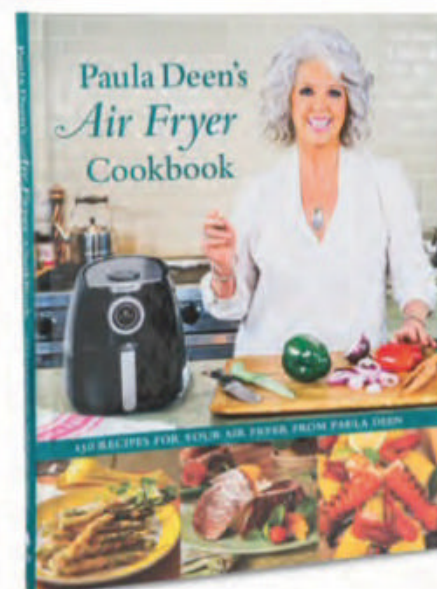
3. This colorful **Chelsea Pie Plate** goes from the oven to the table in style and will become Mom's new favorite baking dish. \$44, relishdecor.com

4. Your home will smell like a Southern summer garden in bloom with this **Hey Darlin' Candle**. \$22, jacksonrosecandles.com

5. Instantly turn your store-bought dips and salsas into party-ready starters with these stylish **Dip Bowls**. \$14.25 each, dipadidoda.com

6. Show your heritage for all to see with these customizable **State Cloth Cocktail and Dinner Napkins**. \$26–\$36 for set of 4, dotandarmy.com

Prepare delicious fried favorites with **Paula Deen's Multi-Function Air Fryer with Accessories** or try your hand at the dishes in her **Air Fryer Cookbook** containing 150 recipes from appetizers to desserts. \$24.95 for book, \$139.99 for fryer, pauladeenshop.com





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EXPERIENCE
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IN ALPHARETTA,
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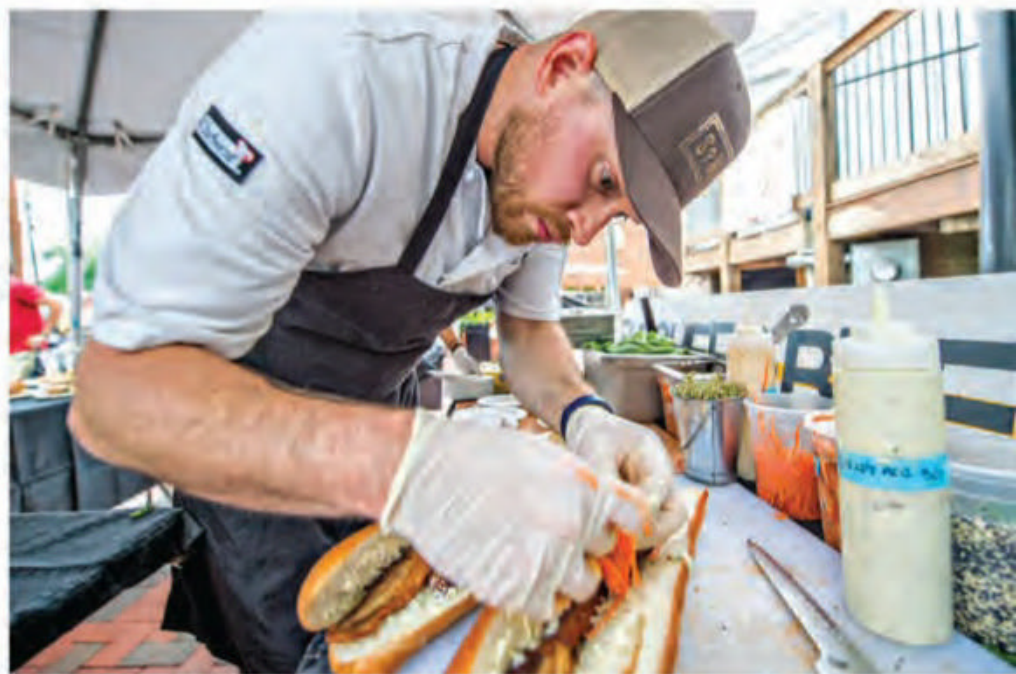


JOIN THE *Outdoor Party*

The opportunities for fun are endless when you choose Alpharetta as your next destination for outdoor activities and events. With plenty of festivals, markets, adventures, music venues, and dining experiences, there's something for everyone in this vibrant city.

Festivals & Markets

Taste of Alpharetta—Voted a top 20 event by the Southeast Tourism Society in 2015, 2017, 2018, and 2019, the Taste of Alpharetta brings over 50,000 festivalgoers and food connoisseurs to the downtown streets each year. More than 50 area restaurants set up mini kitchens in the charming downtown for one night to showcase their tastiest dishes to the public. Nowhere else can you try scrumptious samples from so many locally owned eateries and chef-driven restaurants in one place at one time. It's an event that the locals never miss! Grab a brew or a glass of vino to enjoy as you stroll through the streets from booth to booth. Local musical artists sing tunes on the main stage and have everyone dancing in the streets. An intense culinary competition during the evening has renowned chefs competing in categories such as best appetizer, fast casual, fine dining, and desserts, and wraps up with a presentation from a panel of judges, all while festival attendees vote for the People's Choice award. The event also has plenty of entertainment for kids such as bounce houses, rock climbing, face painting, balloon art, and henna tattoos.



Alpharetta Farmers Market—More than 60 vendors span this walkable market in downtown Alpharetta each Saturday morning. Guests can find local farmers and gardeners offering fruits, vegetables, natural meats, fresh flowers, and herbs. They'll also discover makers of baked goods and desserts, local honey, homemade sauces, jellies, and soaps.

Alpharetta Arts Streetfest—Over 90 artisans will come together downtown for the 15th Annual Alpharetta Arts Streetfest, a three-day festival during Memorial Day weekend. Festival lovers and art enthusiasts will find a plethora of vendors offering a variety of mediums including mixed media, photography, pottery, jewelry, textiles, glass, wood, metal, and paper art. Guests can meet the artists as they meander and watch many of them bring their craft to life. The main stage also offers live music and entertainment from local theaters, while guests can step into one of the more than 15 eateries throughout downtown for delicious cuisine or sample street food from the festival food court. The kids will be entertained with free hands-on activities, like pottery and painting, as well as sand art, face painting, and glitter tattoos.



BEST PLACES FOR ALFRESCO DINING

Citizen Soul—Downtown

Firepits, Adirondacks, and oak trees, oh my! Citizen Soul is the perfect spot to unwind with your favorite folks thanks to a great outdoor lounge area that features a lava rock firepit.

Brine Seafood Shack—Avalon

See the beautiful view of Avalon's Boulevard from the rooftop patio at Brine with a Cape Cod-meets-Santa Monica menu!

OUTDOOR ADVENTURES

Big Creek Greenway

The beautiful and tranquil Big Creek Greenway is perfect for visitors looking for a scenic, flat path for biking, walking, and in-line skating along the creek's watershed. The eight-mile-long, 12-foot-wide path is a popular spot for guests and locals alike looking to enjoy some of Alpharetta's stunning natural scenery. Big Creek's popularity with residents has even inspired a local brewery, Jekyll Brewing, to name a craft brew after it.

Downtown Alpharetta Arts Walking Tour

Stop by the Alpharetta Welcome Center to pick up the official tour brochure with descriptions of the sculptures created by local, regional, national, and international artists. After the tour, visit Alpharetta's local parks to

see four beautifully painted, freely accessible Play Me Again Pianos, where you can take a selfie, play a little ditty, or just observe the painted piece!

Topgolf Alpharetta

Topgolf is the premier golf entertainment complex, where the competition of sport meets your favorite local hangout spot. Challenge friends and family to addictive point-scoring golf games while enjoying music, creative cocktails, and delicious food.

Motorcycle Safety Foundation

Release your inner daredevil during one of the adventurous rider training classes, dedicated to expanding rider education and safety while you enjoy the ride on an ATV or dirt bike. The campus accommodates ages six and up, and lunch is provided during the class.



OPEN-AIR MUSIC VENUES

Brooke Street Park Summer Concert Series

On Saturdays from May to September, the Brooke Street Park Summer Concert Series brings music and fun together for the community to enjoy. Bring a blanket and a picnic to enjoy free family-friendly performances by different Alpharetta-based musical groups.

Matilda's

Get in touch with your Southern roots at Matilda's. This relaxed outdoor concert venue has grown to attract some of the best musicians from around the country. Bring along your favorite eats and drinks to savor as bands play bluegrass, country, folk, and rock tunes in this fabulously funky setting.

Ameris Bank Amphitheatre

If music is your heart's desire, enjoy performances by today's leading artists at Ameris Bank Amphitheatre. This state-of-the-art venue sits on 45 beautifully landscaped and wooded acres. The exceptional setting, paired with big acts like the Eagles, Zac Brown Band, and Keith Urban, has earned the venue top honors and accolades.



Salvation Army Holiday Donation



Left: Paula, her son Jamie, his wife, Brooke, and their sons, Jack and Matthew, distribute presents at the Salvation Army. **Below:** Paula with staff of the Salvation Army of Savannah.

This past holiday season, Paula and her family adopted several families through the Salvation Army of Savannah, Georgia, to help them provide gifts for their children. Each family sends a wish list of presents along with clothing sizes, and the Deens purchase the gifts and wrap them. Paula's generous partners also participate by donating new items for parents such as small kitchen appliances, cookware sets, and bath and body care items. The week prior to Christmas, the Deens distributed the wrapped



gifts to the parents so they could be given to the children from Santa. Paula and her family have participated in this holiday initiative for several years in a row.



The Bag Lady Foundation, named after Paula's first business, provides hope, inspiration, and support to women and families during their time of need. The organization focuses on providing food to families in need and helping women get on their feet. For more information, visit pauladeen.com/the-bag-lady.

Perfect Pickles

THESE TASTY NIBBLES ARE A GREAT START TO ANY PARTY OR POTLUCK



• kitchen tip •

Refer to your air fryer's manual for preheating instructions; some models need preheating while others do not.

FRIED DILL PICKLES

Makes 6 servings

- 1/4 cup mayonnaise**
- 3 tablespoons chopped green onion**
- 1 tablespoon horseradish**
- 1/4 teaspoon Cajun seasoning**
- 1 (24-ounce) jar kosher dill pickle slices**
- 1/2 cup hot sauce**
- 1/2 cup whole buttermilk**
- 1 teaspoon garlic powder**
- 1 1/2 cups self-rising flour**

- 1/4 cup self-rising white cornmeal**
- 1 teaspoon kosher salt**
- 1/2 teaspoon ground black pepper**

- 1.** In a small bowl, whisk together mayonnaise, green onion, horseradish, and Cajun seasoning until combined; cover and refrigerate.
- 2.** Drain juice from pickle jar, leaving pickles in jar. To jar, add hot sauce, buttermilk, and garlic powder; seal jar, and shake well. Let stand for 30 minutes.
- 3.** In a medium bowl, whisk together flour, cornmeal, salt, and pepper until

- well combined. Dredge pickle slices in flour mixture, and spray with cooking spray. Place on parchment paper-lined baking sheet; let stand for 15 minutes.
- 4.** If preheating is recommended by your air fryer manual, preheat fryer to 400°.
 - 5.** Spray each pickle with cooking spray again. Working in batches of 6, place pickles in air fryer basket. Set temperature to 400°, and cook for 5 minutes. Turn pickles, spray again, and cook 5 minutes more. Serve immediately with mayonnaise mixture.

Campfire Delight

SURPRISE LITTLE ONES WITH A COBBLER
VERSION OF THIS BELOVED CAMPING TREAT

MY GRANDBABIES LOVE MAKING S'MORES this time of year. There's something nostalgic about eating the ooey-gooey marshmallow and chocolate treats. But this yummy recipe skips sticky, messy fingers and the hassle of building a fire without sacrificing the classic flavor we all know and love.

S'MORES COBBLER

Makes 8 to 10 servings

2½ cups whole milk

1 (5.9-ounce) box instant chocolate pudding mix

9 graham cracker sheets

20 (0.45-ounce) milk chocolate bars,* broken into pieces

1 (15.25-ounce) box chocolate fudge cake mix*

½ cup unsalted butter, thinly sliced

1 (16-ounce) package large marshmallows

Garnish: graham cracker pieces

1. Preheat oven to 350°. Lightly spray a 13x9-inch baking dish with cooking spray.

2. In a large bowl, whisk together milk and pudding mix until mixture thickens, about 3 minutes. Pour pudding into prepared dish. Layer graham crackers on pudding. Scatter about half of chocolate pieces on graham crackers. Sprinkle dry cake mix onto chocolate. Scatter butter slices onto cake mix.

3. Bake for 25 minutes. Leave oven on.

4. Using a spoon or spatula, stir any dry cake mix into mixture and break up graham crackers. Layer marshmallows on top, and scatter remaining chocolate between marshmallows.

5. Bake until marshmallows are toasted and browned, about 8 minutes more. Garnish with graham crackers, if desired. Serve warm.

**We used Hershey's and Betty Crocker Super Moist Chocolate Fudge Cake Mix.*



Pizza Party

WITH THE CONVENIENCE OF A SLOW COOKER AND THE TASTINESS OF THIS HEARTY PIE, THIS DISH WILL BECOME A FAMILY FAVORITE

SLOW COOKER PEPPERONI AND SAUSAGE PIZZA

Makes 4 servings

- 1 (16-ounce) bag deli pizza dough**
- 1 tablespoon cornmeal**
- 1 (4-ounce) package mozzarella cheese, shredded**
- ½ pound Italian pork sausage, cooked and crumbled**
- 8 large slices pepperoni**
- ½ medium red onion, thinly sliced**
- 1 cup prepared pizza sauce**
- Garnish: grated Parmesan cheese**

- 1.** Preheat a large oval 6-quart slow cooker on high for 1 hour. Let dough stand at room temperature for 1 hour.
- 2.** On a large sheet of parchment paper, roll and stretch dough into an oval 2 inches longer and 2 inches wider than slow cooker. Sprinkle dough with cornmeal, and press into both sides of crust. Using edges of parchment, lower crust into slow cooker.
- 3.** Sprinkle mozzarella onto crust. Lift and stretch sides of dough so sides stand up past cheese. Sprinkle sausage, pepperoni, and onion onto cheese. Spread with pizza sauce. Lift and stretch sides of dough again so sides are above edge of sauce.
- 4.** Cover slow cooker with a long piece of paper towel. Place lid over paper towel, and pull paper towel tight. (This helps catch excess moisture.) Cook on high for 2 hours. Using edges of parchment, remove pizza to serve. Sprinkle with Parmesan, if desired.

• kitchen tip •

Preheating the empty slow cooker creates a crunchy crust to this pizza that you would not get otherwise; don't skip this important step.



Easy Weeknight **MEAL PLANNER**

QUICK-PREP AND FAST-COOK RECIPES



- MONDAY -
CHICKEN CORN
ZUCCHINI CASSEROLE



- TUESDAY -
PORK CHOPS WITH
SKILLET SUCCOTASH



- WEDNESDAY -
GRILLED TOMATO, ONION, AND
MEATBALL PASTA TOSS



- THURSDAY -
SPICY CHICKEN WITH
BLACK BEAN-PINEAPPLE SALSA



- FRIDAY -
BALSAMIC SHRIMP
AND VEGETABLES



A **SHOPPING LIST**
OF INGREDIENTS
TO PREPARE ALL
THE MEALS CAN BE
FOUND ON PAGE 81.



CHICKEN CORN ZUCCHINI CASSEROLE

Makes 6 servings

1/4 cup unsalted butter

**1 (8-ounce) package sliced fresh
baby portobello mushrooms**

2 medium zucchini, thinly sliced

1 small yellow onion, diced

1 cup fresh yellow corn kernels

3 cups shredded cooked chicken

**2 cups shredded Monterey Jack
cheese with peppers, divided**

1/4 cup heavy whipping cream

2 large eggs, lightly beaten

**2 tablespoons chopped fresh
parsley**

1 1/4 teaspoons kosher salt

1/2 teaspoon ground black pepper

Garnish: chopped fresh parsley

1. Preheat oven to 375°. Spray a 2-quart
baking dish with cooking spray.

2. In a large saucepan, melt butter over
medium-high heat. Add mushrooms;
cook, stirring occasionally, until
browned, about 5 minutes. Add

zucchini, onion, and corn; cook,
stirring occasionally, until tender,
about 5 minutes. Stir in chicken,
1 1/2 cups cheese, cream, eggs, parsley,
salt, and pepper until combined. Spoon
mixture into prepared pan; sprinkle
with remaining 1/2 cup cheese. Cover
with foil.

3. Bake for 20 minutes. Uncover and
bake until golden brown and bubbly,
about 5 minutes more. Let stand for
5 minutes before serving. Garnish with
parsley, if desired.

TUESDAY



PORK CHOPS WITH SKILLET SUCCOTASH

Makes 4 servings

- 4** (5- to 6-ounce) boneless pork chops
- 1½** teaspoons kosher salt, divided
- ¾** teaspoon ground black pepper, divided
- 3** tablespoons olive oil, divided
- 1** large red bell pepper, seeded and chopped
- ½** cup chopped red onion
- 1½** cups fresh corn kernels

1½ cups frozen baby lima beans, thawed

- 1** small plum tomato, chopped
- 2** tablespoons chopped fresh cilantro
- 2** tablespoons fresh lemon juice
- Garnish:** chopped fresh cilantro

1. Sprinkle pork chops with $\frac{3}{4}$ teaspoon salt and $\frac{1}{2}$ teaspoon pepper. In a large ovenproof skillet, heat 1 tablespoon oil over medium-high heat. Add pork chops; cook, turning once, until browned and a meat thermometer

inserted in thickest portion registers 145°, 5 to 8 minutes per side. Remove from skillet; cover with foil.

2. Add bell pepper and onion to skillet; cook for 3 minutes. Add corn and lima beans; cook until vegetables are tender, about 3 minutes more. Remove from heat; stir in tomato, cilantro, lemon juice, remaining 2 tablespoons olive oil, remaining $\frac{1}{2}$ teaspoon salt, and remaining $\frac{1}{4}$ teaspoon pepper. Serve pork chops with succotash. Garnish with cilantro, if desired.



GRILLED TOMATO, ONION, AND MEATBALL PASTA TOSS

Makes 4 to 6 servings

- $\frac{1}{4}$ cup Italian-seasoned bread crumbs
- 1 large egg, lightly beaten
- 1 tablespoon heavy whipping cream
- 1 pound ground beef
- 2 cloves garlic, minced
- 1 teaspoon kosher salt
- $\frac{1}{2}$ teaspoon ground black pepper
- 1 small red onion, sliced $\frac{1}{2}$ inch thick
- 1 pint grape tomatoes

- 1 (8.8-ounce) box tagliatelle pasta, cooked according to package directions

- 2 tablespoons chopped fresh parsley

Garnish: chopped fresh parsley, shredded Parmesan cheese

1. Preheat grill to medium heat (300° to 350°), or heat a grill pan over medium-high heat. Spray with nonflammable cooking spray.

2. Meanwhile, in a large bowl, stir together bread crumbs, egg, and cream; let stand for 5 minutes. Add beef,

garlic, salt, and pepper, stirring until combined. Using a $1\frac{1}{2}$ -inch scoop, scoop beef mixture, and shape into balls.

3. Add meatballs, onion, and tomatoes to grill or grill pan; cook, turning as needed, until a meat thermometer inserted in center of meatballs registers 165° and vegetables are tender, 10 to 15 minutes. Remove from grill; chop onion.

4. In a large bowl, toss together onion, tomatoes, cooked pasta, and parsley; top with meatballs. Garnish with parsley and Parmesan, if desired.

THURSDAY



SPICY CHICKEN WITH BLACK BEAN-PINEAPPLE SALSA

Makes 4 servings

- 1 (15-ounce) can black beans, rinsed and drained
- 2 cups chopped fresh pineapple
- ½ cup minced red onion, rinsed and drained
- 5 tablespoons chopped fresh cilantro, divided
- 1 tablespoon fresh lime juice
- ½ teaspoon kosher salt, divided

- 4 (6-ounce) chicken cutlets
- 1 tablespoon Cajun seasoning
- 1 tablespoon vegetable oil
- Hot cooked rice, to serve
- 1 teaspoon fresh lime zest
- Garnish: lime wedges

1. In a medium bowl, stir together black beans, pineapple, onion, 4 tablespoons cilantro, lime juice, and ¼ teaspoon salt; cover and refrigerate.
2. Sprinkle chicken with Cajun seasoning and remaining ¼ teaspoon

salt. In a large skillet, heat oil over medium-high heat. Add chicken; cook, turning once, until golden brown and a meat thermometer inserted in thickest portion registers 165°, 5 to 8 minutes per side.

3. In a large bowl, stir together hot cooked rice, lime zest, and remaining 1 tablespoon cilantro. Serve chicken with rice mixture and black bean mixture. Garnish with lime wedges, if desired.



BALSAMIC SHRIMP AND VEGETABLES

Makes 4 to 6 servings

- 1 medium zucchini, halved crosswise and sliced ½ inch thick
- 1 medium yellow squash, halved crosswise and sliced ½ inch thick
- 1 medium orange bell pepper, seeded and cut into 1-inch pieces
- 1 small red onion, cut into eighths
- 2 tablespoons olive oil, divided
- 1½ teaspoons kosher salt, divided
- ¾ teaspoon ground black pepper, divided

- 2 pounds large fresh shrimp, peeled and deveined (tails left on)
- 2 tablespoons chopped fresh parsley
- 2 tablespoons balsamic vinegar
- 1 pint cherry tomatoes

Balsamic glaze*

Garnish: chopped fresh parsley

1. Preheat oven to 375°.
2. In a large bowl, stir together zucchini, squash, bell pepper, onion, 1 tablespoon oil, 1 teaspoon salt, and ½ teaspoon pepper until combined.

Spread in an even layer on a large rimmed baking sheet.

3. Bake for 20 minutes. Remove from oven; increase oven temperature to broil.

4. In a large bowl, stir together shrimp, parsley, vinegar, remaining 1 tablespoon oil, remaining ½ teaspoon salt, and remaining ¼ teaspoon pepper. Add shrimp and tomatoes to pan; broil until shrimp are firm, about 5 minutes. Drizzle with balsamic glaze just before serving; garnish with parsley, if desired.

**We used Colavita Balsamic Glaze.*

BACKYARD BARBECUE

SAUCY, SOUTHERN FARE TO FEED A CROWD





*Photography by JIM BATHIE
Recipe Development and Food Styling by VANESSA ROCCHIO
Styling by LUCY FINNEY*



SWEET-SPICY SAUSAGE AND BACON BAKED BEANS

Makes 6 to 8 servings

- 9 slices thick-cut bacon
- 1 (16-ounce) package spicy ground breakfast sausage
- 1 cup chopped yellow onion
- 1 cup chopped red bell pepper
- 2 (15-ounce) cans pork and beans
- 2 (15-ounce) cans navy beans
- 1 cup barbecue sauce*
- $\frac{3}{4}$ cup ketchup
- 3 tablespoons Worcestershire sauce
- 2 tablespoons firmly packed light brown sugar
- 2 tablespoons stone-ground mustard
- 1 tablespoon soy sauce

1. Preheat oven to 400°. Spray an 11x7-inch baking dish with cooking spray.
2. Place bacon on a large rimmed baking sheet; bake for 8 minutes. Leave oven on.
3. Meanwhile, in a large skillet, cook sausage, onion, and bell pepper over medium heat until sausage is browned and crumbly and vegetables are tender. Stir in all beans, barbecue sauce, ketchup, Worcestershire, brown sugar, mustard, and soy sauce; cook, stirring occasionally, for 5 minutes. Pour mixture into prepared dish. Arrange partially cooked bacon on top of beans in a lattice design.
4. Bake until mixture is thick and bubbly, about 40 minutes. Let stand for 10 minutes before serving.

**We used Stubb's Original Barbecue Sauce.*

ZESTY TOMATO AND BELL PEPPER PASTA SALAD

Makes 8 to 10 servings

- $\frac{1}{3}$ cup olive oil
- $\frac{1}{4}$ cup chopped fresh parsley
- $\frac{1}{4}$ cup white wine vinegar
- 2 tablespoons chopped fresh chives
- 1 teaspoon lemon zest



Photo by Matt Armendariz

- 2 tablespoons fresh lemon juice
- 2 teaspoons Dijon mustard
- 3 cloves garlic, minced
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon crushed red pepper
- 1 (16-ounce) package rotini pasta, cooked according to package directions
- 2 cups yellow cherry tomatoes, halved
- 2 cups red cherry tomatoes, halved
- 1 medium yellow bell pepper, chopped
- 1 (12-ounce) jar roasted red peppers, drained and chopped

- 1 (6-ounce) can pitted black olives, drained
- $\frac{1}{2}$ cup chopped fresh basil
- $\frac{1}{4}$ cup pimiento-stuffed green olives
- 1 (4-ounce) package fresh mozzarella pearls

1. In a large bowl, whisk together oil, parsley, vinegar, chives, lemon zest and juice, mustard, garlic, salt, and red pepper until combined. Add pasta, tomatoes, and all remaining ingredients, gently tossing to coat. Refrigerate until ready to serve.



LOW-AND-SLOW BARBECUE PORK RIBS

Makes 6 to 8 servings

- ½ cup Barbecue Dry Rub (recipe follows)**
- 2 (2½- to 3-pound) racks St. Louis-style pork ribs, patted dry and membranes removed**
- Finger Lickin' Barbecue Sauce (recipe follows)**

- 1.** Rub Barbecue Dry Rub all over ribs. Wrap ribs in heavy-duty plastic wrap, and refrigerate for at least 8 hours or up to 24 hours.
- 2.** Preheat grill to medium-high heat (350° to 400°). Meanwhile, let ribs stand at room temperature for 30 minutes. Remove plastic wrap.
- 3.** Stack rib racks, one on top of the other, and grill over indirect heat with grill lid closed for 1 hour. Rotate stacks top to bottom, and grill for 1 hour.
- 4.** Rotate stacks again, and grill for 30 minutes. Unstack ribs, and place over direct heat. Brush with Finger Lickin' Barbecue Sauce, and grill until ribs are tender and sauce is caramelized and brown, about 20 minutes more, watching carefully for flare ups.

SAUCY BARBECUE CHICKEN QUARTERS

Makes 4 to 6 servings

- 2 tablespoons olive oil**
- 4 chicken quarters**
- ½ cup Barbecue Dry Rub (recipe follows)**
- Finger Lickin' Barbecue Sauce (recipe follows)**

- 1.** Rub oil onto chicken; rub Barbecue Dry Rub all over chicken. Cover and refrigerate overnight.
- 2.** Preheat grill to medium-high heat (350° to 400°). Meanwhile, let chicken stand at room temperature for 30 minutes.
- 3.** Grill over indirect heat until a meat thermometer inserted in thickest portion registers 170°, about 1 hour.
- 4.** Brush with Finger Lickin' Barbecue Sauce, and grill until sauce is browned and caramelized, about 5 minutes more.

Barbecue Dry Rub

Makes about $\frac{3}{4}$ cup

- 3 tablespoons dry mustard
- 3 tablespoons paprika
- 3 tablespoons firmly packed dark brown sugar
- 2 tablespoons ground cumin
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- $\frac{1}{4}$ teaspoon ground red pepper

1. In a small resealable jar, shake together all ingredients. Store at room temperature for up to 1 month.

Finger Lickin' Barbecue Sauce

Makes 4 cups

- 2 cups root beer (not diet)
- $\frac{1}{4}$ cup unsalted butter
- 1 Vidalia or other sweet onion, chopped
- 2 cups ketchup
- $\frac{1}{2}$ cup firmly packed dark brown sugar
- $\frac{1}{2}$ cup apple cider vinegar
- 3 tablespoons Worcestershire sauce
- 1 tablespoon dry mustard
- 1 teaspoon kosher salt
- 1 bay leaf

1. In a medium saucepan, cook root beer over medium-high heat until reduced to $\frac{1}{2}$ cup, about 10 minutes. Remove from pan.

2. Melt butter in pan over medium heat. Add onion; cook until tender, about 5 minutes. Stir in reduced root beer, ketchup, and all remaining ingredients, and bring to a boil. Reduce heat, and simmer, stirring occasionally, for 1 hour. Discard bay leaf; let cool to room temperature before using. Cover and refrigerate for up to 2 weeks.

• kitchen tip •

For a spicy Finger Lickin' Barbecue Sauce, prepare sauce as directed, adding $\frac{1}{4}$ cup hot sauce and 1 to 2 teaspoons crushed red pepper. For a sweet Finger Lickin' Barbecue Sauce, prepare sauce as directed, increasing brown sugar to 1 cup and dry mustard to 2 tablespoons.



COCONUT CREAM POKE CAKE

Makes 1 (9-inch) cake

- 2 (9-ounce) packages yellow cake mix*
- 2 large eggs, beaten
- $1\frac{1}{2}$ cups whole buttermilk, divided
- 1 (15.5-ounce) can cream of coconut
- 1 (16-ounce) container frozen whipped topping, thawed
- 1 cup sweetened flaked coconut, lightly toasted

1. Preheat oven to 350°. Lightly spray a 9-inch square cake pan with cooking spray.

2. In a large bowl, stir together cake

mixes, eggs, and 1 cup buttermilk until well combined. Spread batter into prepared pan.

3. Bake until a wooden pick inserted in center comes out clean, about 25 minutes. Using a fork, poke holes all over top of warm cake.

4. In a medium bowl, whisk together cream of coconut and remaining $\frac{1}{2}$ cup buttermilk; slowly pour mixture all over cake, letting it absorb. Cover and refrigerate for at least 2 hours or overnight.

5. Just before serving, spread whipped topping onto cake, and sprinkle with coconut.

**We used Jiffy Golden Yellow Cake Mix.*

SWEET SOUTHERN

Vidalias

PAULA'S FAVORITE ONIONS EVERY WHICH WAY



Photography by **NICOLE DU BOIS**
Recipe Development and Food Styling by
KELLIE GERBER KELLEY
Styling by **SIDNEY BRAGIEL**



Vidalia Onion Casserole,
page 38



VIDALIA ONION FRITTERS WITH COMEBACK SAUCE

Makes 15

- ¾ cup all-purpose flour**
- 1 tablespoon plain yellow cornmeal**
- 2 teaspoons baking powder**
- 1 teaspoon dried thyme**
- 1 teaspoon kosher salt**
- ¾ cup whole milk**
- ¼ teaspoon hot sauce**
- 2 cups chopped Vidalia onion**
- 6 tablespoons canola oil, divided**
- Comeback Sauce (recipe follows)**
- Garnish: fresh thyme leaves**

- 1.** Preheat oven to 200°.
- 2.** In a medium bowl, whisk together flour, cornmeal, baking powder, thyme, and salt. Stir in milk and hot sauce. Add onion; stir until well combined.
- 3.** In a large nonstick skillet, heat 2 tablespoons oil over medium-high heat. Drop batter by 2 tablespoonfuls into skillet, and flatten slightly. Reduce heat to medium. Cook until golden brown and crispy on bottom, about 2 minutes. Turn, and cook 2 minutes more. Let drain on paper towels, and place on a baking sheet. Keep warm in oven. Repeat with remaining 4 tablespoons oil and remaining batter. Serve warm with Comeback Sauce. Garnish with thyme, if desired.

Comeback Sauce

Makes 1 cup

- ¾ cup mayonnaise**
- 2½ tablespoons ketchup**
- 1½ tablespoons honey**
- 1 tablespoon hot sauce**
- 2 teaspoons Cajun seasoning**
- 1½ teaspoons Worcestershire sauce**

- 1.** In a small bowl, whisk together all ingredients until well combined.

ROASTED TOMATO AND VIDALIA ONION PASTA

Makes 4 servings

- 1½ pounds assorted tomatoes**
- 1 large Vidalia onion, cut vertically into thick slices**
- 3 cloves garlic, thinly sliced**
- 4 tablespoons olive oil, divided**
- 2 tablespoons red wine vinegar**
- 1 teaspoon kosher salt**
- ½ teaspoon ground black pepper**
- 1 (9-ounce) package angel hair pasta, cooked according to package directions**
- ½ cup garlic and herbs soft cheese, room temperature**
- 6 fresh basil leaves, thinly sliced**
- Garnish: fresh basil leaves**

- 1.** Preheat oven to 450°.
- 2.** Cut larger tomatoes into quarters; keep small tomatoes whole. In a large bowl, combine tomatoes, onion, garlic, 2 tablespoons oil, vinegar, salt, and pepper; toss well to coat. Spread in an even layer on a rimmed baking sheet.
- 3.** Bake until onions begin to brown around the edges, about 20 minutes, stirring every 10 minutes.
- 4.** In a large bowl, toss together cooked pasta and remaining 2 tablespoons oil. Add cheese; toss gently until melted. Transfer pasta to a serving dish, and top with tomato mixture; sprinkle with sliced and whole basil leaves, if desired. Serve immediately.





VIDALIA ONION PIE

Makes 1 (9-inch) pie

- 3 tablespoons butter
- 3 cups thinly sliced Vidalia onions
- 1 (9-inch) frozen deep-dish pie shell, baked according to package directions
- ½ cup whole milk
- 3 tablespoons all-purpose flour
- 1½ cups sour cream
- 2 large eggs, beaten
- 1 teaspoon salt
- 4 slices bacon, cooked and crumbled

Garnish: fresh parsley leaves

1. Preheat oven to 325°.
2. In a large nonstick skillet, melt butter over medium heat. Add onion; cook until lightly browned, about 10 minutes. Spoon onion into prepared crust.
3. In a medium bowl, whisk together milk and flour until smooth; add sour cream, eggs, and salt, whisking until well combined. Pour mixture onto onion.
4. Bake for 20 minutes. Sprinkle with cooked bacon, and bake until center is firm, about 15 minutes more. Garnish with parsley, if desired.

VIDALIA ONION CASSEROLE

Makes 4 to 6 servings

(photo on page 34)

- 4 large Vidalia onions, quartered
- ¼ cup butter
- 3 large eggs
- 1 (5-ounce) can evaporated milk
- 30 buttery round crackers, crushed and divided
- 1½ cups shredded Cheddar cheese
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 3 tablespoons butter, melted

1. Preheat oven to 375°. Butter a 1½-quart baking dish.
2. In a large saucepan, bring onions and water to cover to a boil over medium-high heat. Cook until tender, about 5 minutes; drain.
3. In a large skillet, melt butter over medium heat. Add onion; cook for 5 minutes.



4. In a medium bowl, whisk together eggs and evaporated milk. Add onion, half of crushed crackers, cheese, salt, and pepper. Spoon mixture into prepared dish.

5. Bake for 35 minutes. In a small bowl, stir together melted butter and remaining crushed crackers. Sprinkle onto casserole, and bake until lightly browned, about 15 minutes more.

SATURDAY NIGHT VIDALIA ONIONS

Makes 3 servings

- 3 large Vidalia onions
- 3 tablespoons butter, thinly sliced
- 3 beef bouillon cubes
- ¼ teaspoon ground black pepper

Crusty bread, to serve

Garnish: fresh thyme leaves

1. Preheat oven to 350°.
2. Trim a slice from top of each onion, and peel onion without cutting off root end. Using a potato peeler, cut a small cone-shaped section from center of each onion. Cut onions into quarters from top down, stopping within ½ inch of root end. Slip slivers of butter between sections. Place a bouillon cube in center of each onion, and sprinkle with pepper. Place onions in an 8-inch cast-iron skillet, and cover with foil.
3. Bake for 45 minutes. Increase oven temperature to broil. Uncover and broil until tips of onions start to brown, about 2 minutes.
4. Place onions in individual serving bowls. Divide broth among bowls. Serve immediately with crusty bread. Garnish with thyme, if desired.



JUST PEACHY

FRESH AND FRUITY DISHES BURSTING WITH FLAVOR

Photography by **MAC JAMIESON** *Recipe Development and Food Styling by* **VANESSA ROCCHIO** *Styling by* **LUCY FINNEY**



Peach Tomato Salad,
page 42



SKILLET PEACH AND PEPPER CHICKEN

Makes 4 servings

- 8 boneless skinless chicken thighs
- 1 tablespoon olive oil
- Salt and ground black pepper, to taste
- 2 medium fresh peaches, peeled and cut into 8 wedges each
- 1 medium sweet onion, cut into 8 wedges
- 1 clove garlic, minced
- $\frac{1}{2}$ cup peach preserves
- 2 tablespoons apple cider vinegar
- 6 tricolor mini sweet peppers, halved lengthwise
- Garnish: chopped fresh thyme

1. Preheat oven to 425°.
2. Rub chicken with oil, and sprinkle with salt and pepper. Place in a large cast-iron skillet. Cook over medium heat until browned, 3 to 4 minutes per side.
3. Top chicken with peaches, onion, and garlic. In a small bowl, whisk together preserves and vinegar; drizzle onto chicken. Top with peppers.
4. Bake until chicken is golden brown and onion is tender, about 15 minutes. Garnish with thyme, if desired.

PEACH TOMATO SALAD

Makes 6 servings

- $\frac{1}{3}$ cup white balsamic vinegar
- 2 tablespoons firmly packed light brown sugar
- 1 clove garlic, minced
- $\frac{1}{4}$ teaspoon ground black pepper
- $\frac{1}{8}$ teaspoon salt
- 2 tablespoons olive oil
- $\frac{1}{2}$ (6-ounce) bag fresh baby spinach
- 4 assorted tomatoes, cut into wedges
- 3 large fresh peaches, cut into wedges
- $\frac{1}{2}$ small red onion, thinly sliced
- 1 (4-ounce) package feta cheese, crumbled
- $\frac{1}{2}$ cup loosely packed fresh basil leaves

1. In a small bowl, whisk together vinegar, brown sugar, garlic, pepper, and salt; whisk in oil until combined.
2. Arrange spinach, tomatoes, peaches,

onion, feta, and basil on a serving platter; drizzle with dressing, and sprinkle with additional salt and pepper. Serve immediately.

PEACH BLUEBERRY COBBLER

Makes 8 servings

- 6 cups sliced peeled fresh peaches (about 5 large)
- 1 cup fresh blueberries
- 1 cup plus 1 tablespoon sugar, divided
- 2 tablespoons cornstarch
- $\frac{1}{2}$ cup plus $\frac{1}{3}$ cup cold unsalted butter, cubed and divided
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon kosher salt
- 1 cup whole buttermilk, chilled
- Vanilla ice cream

1. Preheat oven to 400°. Spray an 11x7-inch baking dish with cooking spray.
2. In prepared dish, stir together peaches, blueberries, $\frac{1}{2}$ cup sugar, and cornstarch. Dot with $\frac{1}{3}$ cup cold butter.
3. Bake for 30 minutes.
4. Meanwhile, in a medium bowl, whisk together flour, $\frac{1}{2}$ cup sugar, baking powder, and salt. Using a pastry blender, cut in remaining $\frac{1}{2}$ cup cold butter until mixture is crumbly. Freeze for 10 minutes. Stir in buttermilk just until dry ingredients are moistened.
5. Remove cobbler from oven, and dollop dough by large spoonfuls onto fruit; sprinkle with remaining 1 tablespoon sugar.
6. Bake until top is lightly browned, about 10 minutes more. Let cool for 30 minutes; serve warm with ice cream.





PEACH STREUSEL MINI LOAVES

Makes 4 (5x3-inch) loaves

Topping:

- 1 cup all-purpose flour
- $\frac{1}{3}$ cup firmly packed light brown sugar
- $\frac{1}{3}$ cup granulated sugar
- $\frac{1}{3}$ cup unsalted butter, melted
- $\frac{1}{4}$ teaspoon ground nutmeg

Bread:

- $2\frac{1}{3}$ cups all-purpose flour
- 1 cup firmly packed light brown sugar
- 1 teaspoon baking powder
- $\frac{1}{3}$ cup unsalted butter, melted

- $\frac{1}{3}$ cup whole buttermilk
- $\frac{1}{3}$ cup sour cream
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups chopped fresh peaches

1. Preheat oven to 350°. Lightly spray 4 (5x3-inch) loaf pans with cooking spray.
2. For topping: In a medium bowl, stir together all ingredients with a wooden spoon until mixture comes together into large quarter-size pieces.
3. For bread: In a medium bowl, whisk together flour, brown sugar, and baking powder. In a large bowl, whisk together melted butter, buttermilk, sour cream,

eggs, and vanilla until smooth. Fold in flour mixture until moistened. Stir in peaches. Divide batter among prepared pans. Sprinkle with topping.

4. Bake until a wooden pick inserted in center comes out clean, about 45 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool for 30 minutes on wire racks. Store in an airtight container for up to 5 days.

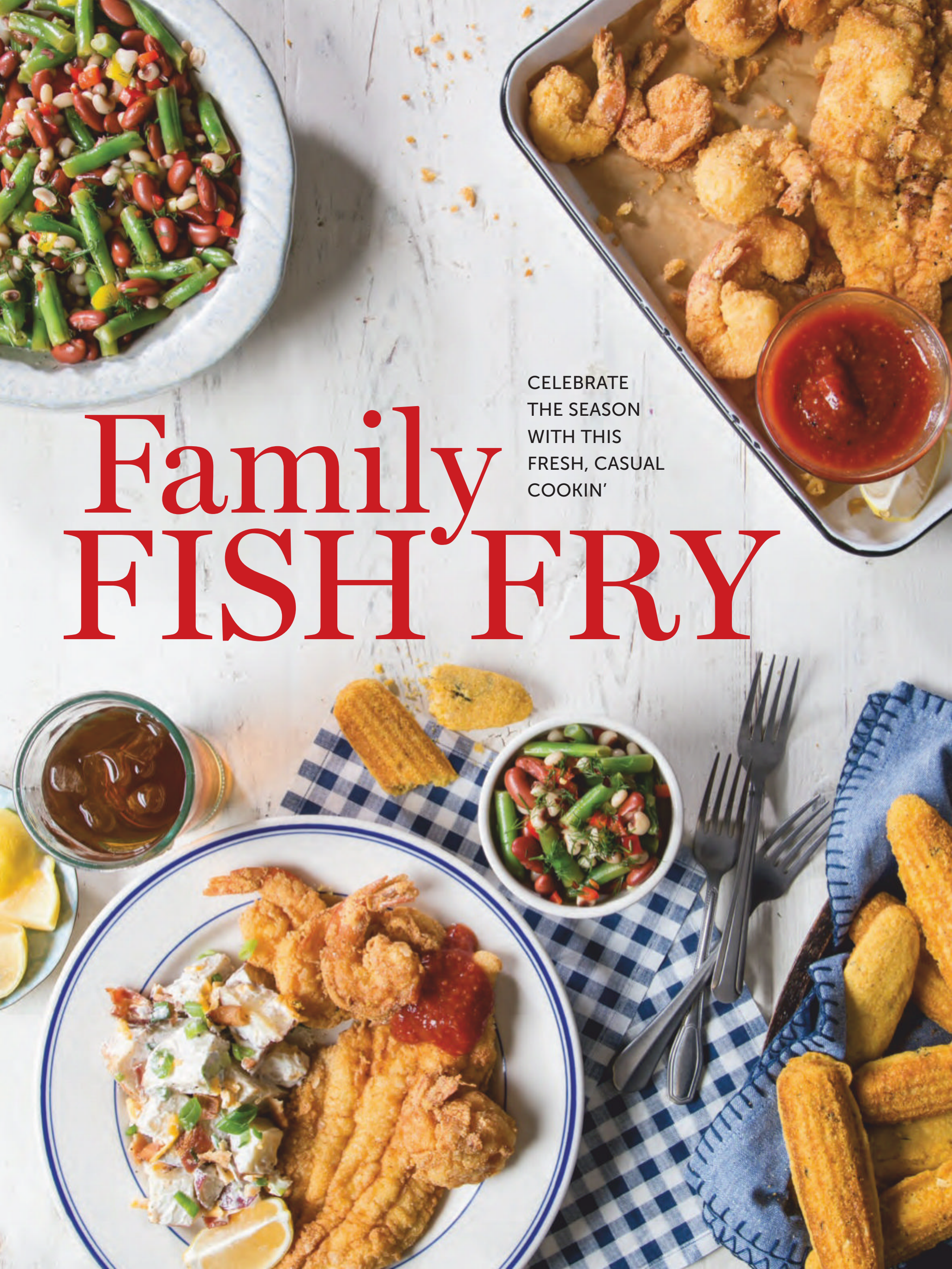
PEACHES AND CREAM PIE

Makes 1 (9-inch) deep-dish pie

- $1\frac{1}{4}$ cups graham cracker crumbs
- 1 cup sugar, divided
- $\frac{1}{4}$ cup unsalted butter, melted
- 1 (8-ounce) package cream cheese, softened
- 1 (3.4-ounce) box cheesecake instant pudding mix
- 1 cup whole milk
- 1 teaspoon vanilla extract
- $1\frac{1}{2}$ cups chopped peeled fresh peaches
- 1 tablespoon fresh lemon juice
- 1 (8-ounce) container frozen whipped topping, thawed
- Garnish: sliced peeled fresh peaches

1. Preheat oven to 350°.
2. In a medium bowl, stir together cracker crumbs, $\frac{1}{3}$ cup sugar, and melted butter until combined. Press mixture into bottom and up sides of a 9-inch deep-dish pie plate.
3. Bake for 10 minutes. Let cool completely on a wire rack.
4. In a large bowl, whisk together cream cheese and remaining $\frac{2}{3}$ cup sugar until smooth; whisk in pudding mix until smooth. Whisk in milk and vanilla until thick and smooth.
5. In a small bowl, stir together peaches and lemon juice; stir peaches into cream mixture until well combined. Spread mixture into prepared crust. Cover with plastic wrap, and refrigerate until firm and set, 4 to 6 hours. Just before serving, spread whipped topping onto pie. Garnish with peaches, if desired.





CELEBRATE
THE SEASON
WITH THIS
FRESH, CASUAL
COOKIN'

Family FISH FRY

. SUNDAY SUPPER . **MENU**

Buttermilk Fried
Catfish and Shrimp

Dilled Three-Bean Salad

Twice-Baked Potato Salad

Fresh Corn and
Thyme Corn Sticks

Lemon Meringue Pie



Twice-Baked Potato Salad,
page 48

Recipe Development and Food Styling by KATHLEEN KANEN Styling by LUCY FINNEY



BUTTERMILK FRIED CATFISH AND SHRIMP

Makes 6 servings

Vegetable oil, for frying

2¼ cups plain cornmeal

1½ cups finely crushed saltine crackers (about 1 sleeve)

1 cup all-purpose flour

1½ tablespoons kosher salt, plus more to taste

1½ teaspoons garlic powder

2 cups whole buttermilk

1 large egg, lightly beaten

2 teaspoons hot sauce

2 pounds jumbo fresh shrimp, peeled and deveined (tails left on)

6 large catfish fillets

Spicy Cocktail Sauce (recipe follows)

Lemon wedges, to serve

1. In a large cast-iron Dutch oven, pour oil to fill halfway, and heat over medium heat until a deep-fry thermometer registers 350°. Spray a wire rack with cooking spray.

2. In a shallow dish, combine cornmeal, crushed crackers, flour, salt, and garlic powder. In a shallow dish, whisk together buttermilk, egg, and hot sauce. Working in small batches, dip shrimp in buttermilk mixture, letting excess drip off. Dredge in cornmeal mixture, gently pressing to adhere. Place on prepared rack. Repeat with catfish.

3. Working in batches, fry shrimp and catfish, turning occasionally, until golden brown, about 3 minutes. (Do not overcrowd pot.) Remove using a slotted spoon, and let drain on paper towels. Sprinkle with additional salt, to taste. Serve with Spicy Cocktail Sauce and lemon.

Spicy Cocktail Sauce

Makes about 1½ cups

1 (12-ounce) jar chili sauce

1 tablespoon prepared horseradish

2 teaspoons fresh lemon juice

1 teaspoon firmly packed light brown sugar

1 teaspoon hot sauce

1. In a medium bowl, whisk together all ingredients. Serve immediately, or cover and refrigerate for up to 1 week.



DILLED THREE-BEAN SALAD

Makes about 7 cups

- 4 cups (1-inch) sliced fresh green beans
- $\frac{3}{4}$ cup distilled white vinegar
- 3 tablespoons sugar
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground black pepper
- $\frac{1}{8}$ teaspoon crushed red pepper
- 3 tablespoons vegetable oil
- 1 (16-ounce) can light red kidney beans, rinsed and drained
- 1 (16-ounce) can black-eyed peas, rinsed and drained
- $\frac{3}{4}$ cup diced red bell pepper
- $\frac{3}{4}$ cup diced yellow bell pepper
- $\frac{1}{4}$ cup chopped fresh dill

1. Bring a large pot of water to a boil over medium-high heat; add green beans. When water returns to a boil, drain green beans, and transfer to ice water to stop the cooking process.

Drain well; pat dry with paper towels.

2. In a large bowl, whisk together vinegar, sugar, salt, black pepper, and red pepper; slowly whisk in oil. Add green beans, kidney beans, black-eyed peas, bell peppers, and dill, stirring to coat. Cover and refrigerate until chilled before serving, about 3 hours.

TWICE-BAKED POTATO SALAD

Makes about 8 cups

- 3 pounds red potatoes, cut into 1-inch cubes
- 2 tablespoons vegetable oil
- 1 teaspoon kosher salt, divided
- 1 teaspoon ground black pepper, divided
- 5 slices thick-cut bacon, chopped
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ cup mayonnaise
- 1 cup shredded sharp Cheddar cheese, divided
- $\frac{1}{2}$ cup chopped green onion

1. Preheat oven to 425°. Spray a large rimmed baking sheet with cooking spray.

2. In a large bowl, toss together potatoes, oil, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{2}$ teaspoon pepper. Spread in an even layer on prepared pan.

3. Bake until tender and lightly browned, about 25 minutes, turning once with a spatula. Let cool completely.

4. In a medium skillet, cook bacon over medium heat until crisp. Remove bacon using a slotted spoon, and let drain on paper towels. Spoon 3 tablespoons bacon drippings into a large bowl; let cool slightly. Whisk in sour cream, mayonnaise, remaining $\frac{1}{2}$ teaspoon salt, and remaining $\frac{1}{2}$ teaspoon pepper. Stir in potatoes and $\frac{1}{2}$ cup cheese until coated. Top with bacon, green onion, and remaining $\frac{1}{2}$ cup cheese. Cover and refrigerate until chilled before serving, about 3 hours.



FRESH CORN AND THYME CORN STICKS

Makes about 22

- 2 tablespoons vegetable oil, plus more for brushing pans
- 2¼ cups plain cornmeal
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ⅛ teaspoon ground black pepper
- 1 large egg
- 1⅔ cups whole buttermilk
- ½ cup fresh corn kernels
- 1 tablespoon chopped fresh thyme
- Butter, to serve

1. Preheat oven to 450°. Place 2 (7-stick) cast-iron cornstick pans on a rimmed baking sheet. Brush each well with about ½ teaspoon oil. Place pans in oven until very hot, about 5 minutes.

2. In a large bowl, whisk together cornmeal, baking powder, baking soda, salt, and pepper. In a small bowl, whisk together egg, buttermilk, corn, thyme, and 2 tablespoons oil. Make a well in center of cornmeal mixture; add buttermilk mixture, stirring just until combined. Spread about ⅓ cup batter

into each prepared well.

3. Bake until golden brown and a wooden pick inserted in center comes out clean, about 10 minutes. Let corn sticks cool in pans for 5 minutes. Gently remove from pans. Repeat with additional oil and remaining batter. Serve warm with butter.

LEMON MERINGUE PIE

Makes 1 (9-inch) pie

- 1 cup sugar
- ¼ cup cornstarch
- ⅛ teaspoon kosher salt
- 1⅓ cups water
- 1½ teaspoons lemon zest
- ⅓ cup fresh lemon juice
- 4 large egg yolks
- 2 teaspoons unsalted butter
- 1 (9-inch) frozen deep-dish pie shell, baked according to package directions and cooled
- Fluffy Vanilla Meringue (recipe follows)

Garnish: lemon slices

1. In a medium saucepan, whisk together sugar, cornstarch, and salt; whisk in 1⅓ cups water and lemon zest and

juice until smooth. Bring to a boil over medium heat, whisking constantly. Remove from heat.

2. Place egg yolks in a small bowl; slowly whisk in 1 cup hot sugar mixture. Whisk egg yolk mixture into remaining sugar mixture in saucepan. Cook, whisking constantly, until mixture is thickened and bubbly, 2 to 3 minutes. Whisk in butter until melted. Remove from heat; let cool slightly.

3. Pour filling into prepared crust. Place pie on a rimmed baking sheet. Refrigerate until filling is cold and set, about 6 hours.

4. Preheat oven to broil.

5. Gently spread Fluffy Vanilla Meringue onto pie, spreading to edges of crust to seal. Broil pie on middle rack of oven until meringue is lightly browned, about 30 seconds, or brown with a kitchen torch. Garnish with lemon slices, if desired. Serve immediately.

Fluffy Vanilla Meringue

Makes 4½ cups

- 1 cup sugar, divided
- ⅓ cup water
- 1 tablespoon light corn syrup
- 4 large egg whites, room temperature
- ¼ teaspoon cream of tartar
- 1 teaspoon vanilla extract

1. In a small heavy-bottomed saucepan, combine ⅔ cup sugar, ⅓ cup water, and corn syrup, stirring just until combined. Cook, without stirring, over medium-high heat until mixture registers 240° on a candy thermometer, about 6 minutes. Remove from heat.

2. Meanwhile, in a large bowl, beat egg whites and cream of tartar with a mixer at high speed until foamy. Gradually add remaining ⅓ cup sugar, beating just until soft peaks form. With mixer on medium speed, add hot sugar syrup in a slow, steady stream. Beat in vanilla.

3. Increase mixer speed to high, and beat until stiff peaks form and mixture is thick, glossy, and cool. (Do not overbeat.) Use immediately.

• kitchen tip •

Begin beating the egg whites when the syrup is around 234°; the whites need to be at soft peaks at the same time the syrup is 240°.





Classic & Creative Slaws

FIVE WAYS WITH THIS
SOUTHERN-STAPLE SIDE DISH

Photography by **NICOLE DU BOIS**
Recipe Development and Food Styling by
ANITA SIMPSON SPAIN

BROCCOLI CARROT SLAW

Makes 2 quarts

- 1/2 cup mayonnaise
- 1 tablespoon orange zest
- 2 tablespoons fresh orange juice
- 2 tablespoons white balsamic vinegar
- 1 tablespoon honey
- 1 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 1 (12-ounce) bag broccoli slaw
- 2 cups small fresh broccoli florets
- 2 cups matchstick carrots

- 1 cup dried cranberries
- 1/2 cup thinly sliced red onion
- 1/2 cup toasted pecan halves, chopped
- 4 slices bacon, chopped and cooked

1. In a large bowl, whisk together mayonnaise, orange zest and juice, vinegar, honey, salt, and pepper until well combined. Stir in broccoli slaw, broccoli, carrots, cranberries, onion, and pecans until well coated. Top with bacon just before serving.





COLLARD GREENS SLAW

Makes about 1½ quarts

- ½ cup mayonnaise
- ½ cup apple cider vinegar
- ⅓ cup firmly packed light brown sugar
- ¼ cup canola oil
- 2 teaspoons kosher salt

- 1 teaspoon dry mustard
- ½ teaspoon celery seeds
- ¼ teaspoon ground black pepper
- 6 cups stemmed and thinly sliced collard greens
- 3 cups shredded green cabbage
- 1 medium red bell pepper, thinly sliced

1. In a large bowl, whisk together mayonnaise, vinegar, brown sugar, oil, salt, mustard, celery seeds, and pepper until well combined. Stir in collards, cabbage, and bell pepper until well coated. Cover and refrigerate for 2 hours before serving.

MARINATED CABBAGE AND BELL PEPPER SLAW

Makes 1 quart

- 7 cups thinly sliced green cabbage
- 1/2 (8-ounce) package tricolor mini sweet peppers, stemmed, cored, and sliced
- 1/2 cup thinly sliced celery
- 1/2 cup thinly sliced Vidalia onion
- 1/4 cup sugar
- 1/4 cup white wine vinegar
- 1/4 cup vegetable oil
- 1 teaspoon kosher salt

- 1/2 teaspoon mustard seed
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon crushed red pepper
- Garnish: ground black pepper

1. In a large bowl, combine cabbage, peppers, celery, and onion.
2. In a small saucepan, bring sugar, vinegar, and all remaining ingredients to a boil over medium-high heat, stirring until sugar dissolves. Pour mixture onto vegetables, and stir until well combined.
3. Cover and refrigerate for 12 hours. Drain slaw well, and stir before serving. Garnish with pepper, if desired.







CRUNCHY ASIAN SLAW

Makes 2 quarts

- 2 (3-ounce) packages chicken flavor ramen noodles
- 1 (6-ounce) bag slivered almonds
- 2 tablespoons sesame seeds
- $\frac{2}{3}$ cup vegetable oil
- $\frac{1}{3}$ cup sugar
- 6 tablespoons distilled white vinegar
- $\frac{1}{2}$ teaspoon kosher salt
- 2 large heads Napa cabbage or bok choy, torn into bite-size pieces
- 6 green onions, sliced

Garnish: dark sesame oil

1. Preheat oven to broil.
2. Reserve ramen seasoning packets; crumble ramen noodles onto a rimmed baking sheet; add almonds and sesame seeds. Broil for 2 minutes, being careful not to burn seeds. Let cool.
3. In a large bowl, whisk together oil, sugar, vinegar, salt, and both packets of ramen seasoning until well combined. Stir in cabbage, green onion, and toasted ramen mixture until well combined. Drizzle servings with sesame oil, if desired.

CREAMY CUCUMBER, RADISH, AND CABBAGE SLAW

Makes 2 quarts

- $\frac{1}{2}$ cup whole buttermilk
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ cup sour cream
- 2 teaspoons chopped fresh chives
- 1 teaspoon kosher salt
- $\frac{1}{2}$ teaspoon ground black pepper
- $\frac{1}{4}$ teaspoon garlic powder
- 4 cups thinly sliced red cabbage
- 2 cups thinly sliced green cabbage
- $\frac{1}{2}$ English cucumber, halved, seeded, and sliced
- $\frac{1}{2}$ cup thinly sliced radishes

1. In a large bowl, whisk together buttermilk, mayonnaise, sour cream, chives, salt, pepper, and garlic powder until smooth. Stir in all cabbage, cucumber, and radishes until well combined.



SUMMER Quick Breads

WHIP UP A BATCH OF THESE
FRUIT- AND VEGGIE-FILLED BAKES



Photography by JIM BATHIE
Recipe Development and Food Styling by
LAURA CRANDALL
Styling by LUCY FINNEY



Blackberry Honey
Hoecakes,
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HERB BUTTERMILK BISCUITS

Makes about 8

- 3 cups self-rising flour
- $\frac{3}{4}$ cup cold unsalted butter, cubed
- $1\frac{1}{2}$ tablespoons chopped fresh chives
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh basil
- $\frac{1}{2}$ teaspoon chopped fresh dill
- 1 cup whole buttermilk, chilled
- 2 tablespoons unsalted butter, melted
- $\frac{1}{4}$ teaspoon garlic salt

1. Preheat oven to 400°. Line a baking sheet with parchment paper.
2. In a large bowl, place flour. Using a pastry blender, cut in cold butter until mixture is crumbly; stir in herbs. Gradually add buttermilk, stirring just until dry ingredients are moistened.
3. Turn out dough onto a lightly floured surface. Pat dough into a rectangle, and cut into thirds. Stack portions on top of each other, and pat down into a rectangle again. Repeat process once. Pat or roll dough to 1-inch thickness. Using a 2½-inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps as necessary. Place biscuits 2 inches apart on prepared pan. Freeze until cold, about 10 minutes.
4. In a small bowl, stir together melted butter and garlic salt; brush onto biscuits.
5. Bake until golden brown, 12 to 15 minutes. Brush with garlic butter again. Let cool on pan for 5 minutes. Serve warm.

CHOCOLATE ZUCCHINI MUFFINS

Makes 12

- $\frac{1}{2}$ cup unsalted butter, softened
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup firmly packed light brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- $2\frac{1}{4}$ cups all-purpose flour
- $1\frac{1}{2}$ teaspoons baking powder
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon salt

- 1 cup lightly packed shredded zucchini
- $\frac{1}{2}$ cup whole milk
- 1 cup semisweet chocolate morsels, divided

Garnish: sanding sugar

1. Preheat oven to 400°. Spray a 12-cup muffin pan with baking spray with flour.
2. In a large bowl, beat butter, granulated sugar, and brown sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, cinnamon, and salt. Add zucchini, tossing to combine. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Stir in $\frac{3}{4}$ cup chocolate morsels. Divide batter among prepared muffin cups. Sprinkle remaining $\frac{1}{4}$ cup chocolate morsels onto batter. Sprinkle with sanding sugar, if desired.
4. Bake until a wooden pick inserted in center comes out clean, 18 to 20 minutes. Let cool in pan for 5 minutes. Remove from pans, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

CHEESY SUMMER VEGETABLE CORNBREAD

Makes 1 (10-inch) skillet

- 1 tablespoon canola oil
- 2 cups plain yellow cornmeal
- 1 cup all-purpose flour
- 1 tablespoon baking powder
- $1\frac{1}{2}$ teaspoons kosher salt
- $2\frac{1}{2}$ cups whole buttermilk
- 6 tablespoons unsalted butter, melted
- 2 large eggs
- $\frac{1}{2}$ cup diced yellow squash
- $\frac{1}{2}$ cup diced Campari tomatoes
- $\frac{1}{2}$ cup grated fresh Parmesan cheese, divided
- $\frac{1}{4}$ cup shredded Cheddar cheese
- 3 tablespoons diced yellow onion
- 1 small clove garlic, minced

- 1 teaspoon chopped fresh thyme
- 4 Campari tomatoes, sliced
- 1 medium yellow squash, thinly sliced
- $\frac{1}{2}$ small yellow onion, sliced into rings

Garnish: fresh thyme

1. Preheat oven to 425°. Pour oil into a 10-inch cast-iron skillet. Place skillet in oven until oil is very hot, about 10 minutes.
2. In a large bowl, whisk together cornmeal, flour, baking powder, and salt. In a medium bowl, whisk together buttermilk, melted butter, and eggs. Make a well in center of cornmeal mixture; add buttermilk mixture, stirring until combined. Fold in diced squash, diced tomatoes, $\frac{1}{4}$ cup Parmesan, Cheddar, diced onion, garlic, and thyme. Pour batter into hot skillet.
3. Bake for 10 minutes. Remove from oven; arrange sliced tomato and sliced squash on top of cornbread. Top with onion rings and remaining $\frac{1}{4}$ cup Parmesan. Bake until golden brown and a wooden pick inserted in center comes out clean, about 30 minutes more. Garnish with thyme, if desired. Serve immediately.





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Vegetable Cornbread,
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Chocolate Zucchini Muffins,
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GLAZED BERRY LEMON BREAD

Makes 1 (9x5-inch) loaf
(photo on page 57)

- 1 cup granulated sugar
- ½ cup unsalted butter, melted
- 1 cup sour cream
- 2 large eggs
- 1 tablespoon lemon zest (about 1 lemon)
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- 2 cups plus 2 tablespoons all-purpose flour, divided
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- ½ cup fresh blueberries
- ½ cup diced fresh strawberries
- 1 cup confectioners' sugar
- 1½ tablespoons fresh lemon juice

1. Preheat oven to 350°. Line a 9x5-inch loaf pan with parchment paper.
2. In a large bowl, whisk together granulated sugar and melted butter. Whisk in sour cream, eggs, zest, and extracts. In a medium bowl, whisk together 2 cups flour, baking powder, baking soda, and salt. Add flour mixture to sugar mixture, whisking just until combined.
3. In a small bowl, toss together blueberries, strawberries, and remaining 2 tablespoons flour. Fold berries into batter. Spoon batter into prepared pan.

4. Bake for 30 minutes. Cover with foil, and bake until a wooden pick inserted in center comes out clean, about 30 minutes more. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
5. In a small bowl, whisk together confectioners' sugar and lemon juice until smooth; drizzle onto loaf. Store in an airtight container for up to 3 days.

BLACKBERRY HONEY HOECAKES

Makes about 15

- 1 cup self-rising flour
 - 1 cup self-rising yellow cornmeal mix
 - 1 tablespoon sugar
 - ¾ cup whole buttermilk
 - ⅓ cup water
 - 2 large eggs, lightly beaten
 - 2 tablespoons honey
 - 1 teaspoon vanilla extract
 - 1 (6-ounce) container fresh blackberries, chopped
 - ¼ cup vegetable oil
- Honey, to serve

1. In a large bowl, whisk together flour, cornmeal mix, and sugar. Make a well in center of flour mixture; stir in buttermilk, ⅓ cup water, eggs, honey, and vanilla until well combined. Gently fold in blackberries.
2. In a large cast-iron skillet, heat oil over medium heat. Drop batter by 2 tablespoonfuls into hot oil; cook until bottom is browned and crisp, 2 to 3 minutes. Turn, and cook until bottom is browned, about 2 minutes more. Remove cakes using a slotted spoon, and let drain on paper towels. Serve warm with honey.

MINI BANANA COCONUT LOAVES

Makes 4 (5½x3-inch) loaves

- 1 cup firmly packed light brown sugar
- ½ cup unsalted butter, melted
- 1½ cups mashed banana (about 3 medium bananas)
- 1 cup packed sweetened flaked coconut, divided
- ½ cup crushed pineapple, undrained
- ⅓ cup canned coconut milk
- 2 large eggs
- ¼ teaspoon coconut extract
- 2¼ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon kosher salt

1. Preheat oven to 325°. Spray 4 (5½x3-inch) loaf pans with baking spray with flour.
2. In a large bowl, whisk together brown sugar and melted butter. Whisk in mashed banana, ½ cup coconut, pineapple, coconut milk, eggs, and extract.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Add flour mixture to sugar mixture, and whisk just until combined. Spread batter into prepared pans.
4. Bake for 30 minutes. Top loaves with remaining ½ cup coconut; bake for 5 minutes. Cover with foil, and bake until a wooden pick inserted in center comes out clean, about 10 minutes more. Let cool in pans for 15 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 3 days.





A Better Burger

ENJOY A LIGHTER VERSION OF
SUMMER'S GO-TO BACKYARD STAPLE

SUMMER IN THE SOUTH is filled with potlucks and cookouts, and nothing beats a good burger this time of year. Bring a healthier yet still delicious burger to your family get-togethers with these tasty, creative choices.



“Claudia and I like to experiment with fresh burger options by swapping out beef for leaner proteins.”



BEAN AND BACON BURGERS

Makes 4

- 8 slices center-cut bacon, divided
- 1½ cups cooked baby lima beans
- 1 cup fresh whole wheat bread crumbs
- 1 large egg, lightly beaten
- 2 tablespoons chopped fresh thyme
- 3 cloves garlic, divided
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- ¼ cup finely chopped red onion
- 1 cup shredded extra-sharp 2% milk Cheddar cheese, divided
- ½ cup light mayonnaise
- ½ teaspoon smoked paprika
- 4 whole wheat Kaiser rolls, halved and toasted

Bibb lettuce, to serve

1. In a large nonstick skillet, cook bacon slices over medium-high heat until crisp. Remove bacon, and let drain on paper towels, reserving drippings. Finely chop 4 bacon slices; roughly chop remaining 4 bacon slices.
2. In the work bowl of a food processor, place lima beans; purée until a coarse paste forms. Add finely chopped bacon, bread crumbs, egg, thyme, 2 cloves garlic, salt, and pepper; pulse until well combined. Fold in onion. Divide mixture into 4 portions, and shape each portion into a 4-inch patty.
3. In a large nonstick skillet, heat 1 tablespoon reserved bacon drippings over medium heat. Add 2 patties; cook until golden brown and crisp, 3 to 4 minutes per side. Top patties with ½ cup cheese; cover and cook until cheese is melted, 1 to 2 minutes more. Transfer patties to a large plate; keep warm. Repeat procedure with remaining bacon drippings, remaining patties, and remaining ½ cup cheese.
4. Grate remaining 1 clove garlic into a small bowl; add mayonnaise and paprika, stirring to combine. Spread mixture onto cut sides of rolls. Top bottom half of rolls with patties, lettuce, chopped bacon, and top half of rolls. Serve immediately.



CRAB CAKE BURGERS

Makes 4

- ¾ cup light mayonnaise, divided
 - 1 large egg
 - 1 tablespoon Dijon mustard
 - 1 tablespoon Worcestershire sauce
 - 1 teaspoon Old Bay seasoning
 - 1 pound crabmeat, picked free of shell
 - ½ cup crushed whole wheat buttery round crackers
 - ½ cup finely chopped tricolor mini sweet peppers
 - ¼ cup vegetable oil
 - ⅓ cup finely chopped dill pickles
 - 4 whole wheat English muffins, halved and toasted
- Fresh arugula and thinly sliced tomato, to serve

1. In a large bowl, whisk together ¼ cup mayonnaise, egg, mustard, Worcestershire, and Old Bay. Add crab, crackers, and sweet peppers; stir until well combined. Divide crab into 4 portions, and shape each portion into a 3½-inch patty; refrigerate until ready to cook.
2. In a large nonstick skillet, heat oil over medium heat. Cook patties until golden brown, 3 to 4 minutes per side. Remove crab cakes using a slotted spatula, and let drain on paper towels.
3. In a small bowl, whisk together pickles and remaining ½ cup mayonnaise. Top bottom half of English muffins with patties, mayonnaise mixture, arugula, tomato slices, and top half of English muffins. Serve immediately.



BUFFALO TURKEY BURGERS

Makes 4

- 1** pound ground turkey
- ½** cup finely chopped celery
- ½** cup finely chopped red onion
- 7** tablespoons buffalo wing sauce, divided
- 2½** tablespoons yellow mustard
- 1½** teaspoons kosher salt
- ¾** teaspoon ground black pepper
- 2** tablespoons olive oil

- 4** whole wheat hamburger buns, halved and toasted

- 1** cup reduced-fat crumbled blue cheese

Thinly sliced red onion and celery leaves, to serve

1. In a large bowl, stir together turkey, celery, onion, 3 tablespoons wing sauce, mustard, salt, and pepper until well combined. Divide mixture into 4 portions, and shape each portion into a 3½-inch patty. Refrigerate for 20 minutes.

2. In a large nonstick skillet, heat 1 tablespoon oil over medium heat. Add 2 patties; cover and cook for 5 minutes. Turn patties; cover and cook until an instant-read thermometer inserted in thickest portion of patty registers 165°, 5 to 8 minutes more. Wipe skillet clean. Repeat with remaining 1 tablespoon oil and 2 patties.

3. Top bottom half of buns with patties, blue cheese, remaining wing sauce, onion, celery leaves, and top half of buns. Serve immediately.

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SANDWICHES ARE FAMILY-FRIENDLY GO-TOS, and with a few fun twists, these simple staples can become crave-worthy meals for morning, noon, and night. These yummy creations are not only kid-friendly but satisfying for the whole family.



"My boys love hearty sandwiches, and these versions are a blast to make together."



STUFFED BREAKFAST BISCUIT SANDWICHES

Makes 8

- 1** tablespoon unsalted butter
- ¾** pound ground mild pork breakfast sausage
- 6** large eggs, divided
- ½** teaspoon kosher salt
- ½** teaspoon garlic powder
- ¼** teaspoon ground black pepper
- ¼** cup chopped green onion
- 1** (4-ounce) jar diced pimientos, drained
- 1** (16.3-ounce) package refrigerated buttermilk biscuits
- 1** cup shredded extra-sharp Cheddar cheese, divided
- Garnish:** ground black pepper

1. In a large nonstick skillet, melt butter over medium heat. Add sausage; cook until browned and crumbly. Remove sausage using a slotted spoon, and transfer to a medium bowl, reserving drippings in skillet.

2. In a large bowl, whisk together 5 eggs, salt, garlic powder, and pepper. Add egg mixture to skillet; cook, stirring frequently, until eggs are firm but still moist, 1½ to 2 minutes. Remove from heat; stir in green onion and pimientos. Gently stir egg mixture into sausage; let cool for 20 minutes.

3. Preheat oven to 350°. Line a large rimmed baking sheet with parchment paper.

4. Separate biscuit dough. On a lightly floured surface, roll each biscuit into a 6-inch round; place on prepared pan. Top rounds with ½ cup cheese; top with egg and sausage mixture. For each biscuit, carefully pull up two opposite sides of dough, pinching together above filling. Repeat on opposite sides, pinching seams; place seam side down on pan.

5. In a small bowl, beat remaining egg; brush onto biscuits.

6. Bake for 12 minutes. Top biscuits with remaining ½ cup cheese, and bake until golden brown and cheese is melted, 6 to 8 minutes more. Garnish with pepper, if desired. Serve immediately.



HUMMINGBIRD SANDWICHES

Makes 4

- 4** tablespoons unsalted butter, divided
- 8** (½-inch-thick) slices banana bread
- 8** (¼-inch-thick) cored pineapple rings
- 3½** tablespoons firmly packed light brown sugar, divided
- 1** (8-ounce) package cream cheese, softened
- ¼** cup finely chopped toasted pecans
- 1** teaspoon ground cinnamon
- 1 to 2** large ripe bananas, cut into ¼-inch-thick rounds

1. In a large nonstick skillet, melt 1 tablespoon butter over medium heat. Add 4 banana bread slices; cook until toasted, 2 to 3 minutes per side. Transfer slices to a large plate; wipe skillet clean. Repeat with 1 tablespoon butter and remaining banana bread slices. Wipe skillet clean.

2. In a small bowl, toss together pineapple and 1½ tablespoons brown

sugar. Melt 1 tablespoon butter in skillet over medium-high heat. Add 4 pineapple rings to skillet; cook, turning once and moving pan frequently, until lightly browned, 3 to 5 minutes. Transfer pineapple to another large plate; wipe skillet clean. Repeat with remaining 1 tablespoon butter and remaining pineapple rings. Let pineapples cool.

3. In a medium bowl, stir together cream cheese, pecans, cinnamon, and remaining 2 tablespoons brown sugar until well combined. Spread about 2½ tablespoons cream cheese mixture onto each banana bread slice. Top half of bread slices with banana, pineapple rings, and remaining bread slices, spread side down. Serve immediately.

• kitchen tip •

Use your favorite banana bread for these sandwiches, or find Paula's classic banana bread recipe at pauladeenmagazine.com.



FAJITA CHICKEN GRILLED CHEESE

Makes 4 to 6 servings

- 2** tablespoons vegetable oil, divided, plus more for greasing pan
- 2** boneless skinless chicken breasts (about 1 pound), pounded to ¾-inch thickness
- 4** tablespoons taco seasoning, divided
- 2** teaspoons chopped fresh oregano
- 15** assorted tricolor mini sweet peppers (about ¾ pound)
- 1** cup mayonnaise
- 1** (11-inch) ciabatta loaf, halved lengthwise
- 8** slices Colby-Jack cheese

3 tablespoons unsalted butter, softened

- 1.** Heat a large cast-iron grill pan over medium-high heat; brush with oil.
- 2.** In a medium bowl, toss together chicken, 2 tablespoons taco seasoning, 1 tablespoon oil, and oregano.
- 3.** In a large bowl, combine sweet peppers, 1 tablespoon taco seasoning, and remaining 1 tablespoon oil. Place peppers on prepared pan; cook, turning once, until tender, 8 to 12 minutes. Return peppers to bowl; cover with plastic wrap. Wipe pan clean; brush with oil.
- 4.** Place chicken on pan; cook until an instant-read thermometer inserted in thickest portion registers 165°, 6 to 8 minutes per side. Cut chicken

crosswise into ¼-inch-thick slices. Wipe pan clean, and brush with oil.

5. Halve peppers; remove stems and seeds. Cut peppers into ¼-inch-thick slices.

6. In a small bowl, whisk together mayonnaise and remaining 1 tablespoon taco seasoning; spread onto cut sides of ciabatta. Top bottom half of loaf with cheese, chicken, peppers, and top half of loaf. Spread half of butter onto bottom half of sandwich. Place sandwich on pan, butter side down; cover with a heavy pan to weigh sandwich down, and cook for 2 to 3 minutes. Brush top of sandwich with remaining butter; turn sandwich, and weigh down with pan. Cook until bread is golden brown and cheese is melted, 2 to 3 minutes more.

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Worth a Try

HUSH PUPPIES

Written by **HANNAH JONES**

For such a tried-and-true Southern side, hush puppies have quite the humble origin. Legend says they were originally made by hunters, fishermen, and the like to “hush the puppies” when cooking. Usually just a fried piece of whatever batter they were already using, hush puppies apparently did the trick and soon made their way to the table. Whether this is fact or folklore, it’s safe to say that this fish fry mainstay has come a long way. There’s something about the simplicity of cornmeal, eggs, and milk that keeps Southerners coming back for more.



**Paula Deen's
Creek House
Seafood & Grill**



Okie Dokies Smokehouse



The Salty Dog Cafe

PAULA DEEN'S CREEK HOUSE SEAFOOD & GRILL

SAVANNAH, GEORGIA

A basic cornmeal mix is elevated in the way only a Savannahian can: with a mix of fresh corn and hearty bits of shrimp and fish. Though plenty flavorful on their own, don't forgo the signature spicy rémoulade sauce that accompanies them—it takes them to another level of fried goodness.

104 Bryan Woods Rd.

pauladeenscreekhouse.com

OKIE DOKIES SMOKEHOUSE

SWANNANOA, NORTH CAROLINA

These signature hush puppies bring spice to the fried favorites with the addition of jalapeños. Not to worry, though—pair them with the homemade barbecue ranch dipping sauce to cool off just enough.

2375 U.S. Hwy. 70

okiedokiesbbq.com

THE SALTY DOG CAFE

HILTON HEAD ISLAND,
SOUTH CAROLINA

With a name like that and as the hosts of an annual hush puppy festival, you know these Southern sides are sure to delight. Though the festival features everything

from hush puppy ice cream to hush puppy tacos, the classic mix of corn and fried batter is what's kept people coming back for more than three decades.

232 S. Sea Pines Dr.

saltydog.com

PUNK'S SIMPLE SOUTHERN FOOD

HOUSTON, TEXAS

The folks at Punk's like to keep things simple, hence their name and their hush puppies. The straightforward blend of cornmeal and buttermilk with bits of sweet corn has a fried-to-perfection crust with a fluffy and soft interior that will make your mouth water.

5212 Morningside Dr.

punkssimplesouthernfood.com

SUGARFIRE SMOKE HOUSE

SAINT LOUIS, MISSOURI

Add bacon, and they will come.

Sugarfire's hush puppies are breaded and stuffed with pork belly and complemented with a jalapeño jelly on the side. Perfectly fried, with the crispiest exterior and a slight crunch thanks to the bacon, these are truly one of a kind.

9200 Olive Blvd.

sugarfiresmokehouse.com



Preux & Proper

PREUX & PROPER

LOS ANGELES, CALIFORNIA

If you thought you could never find a good hush puppy past the Mason-Dixon line, consider yourself wrong. Filled with West Coast dungeness crab meat and the Cajun holy trinity of onion, bell pepper, and celery, these hush puppies bring a little Southern flair to the Pacific coast. But it's the accompanying distinctly Western sauces—charred poblano butter and bourbon barrel-aged jalapeño hot sauce—that catch the eye and make a proper pairing.

840 S. Spring St.

preuxandproper.com

A Dining Destination

THIS GORGEOUS CITY ON THE GULF BOASTS A CULINARY SCENE AS IMPRESSIVE AS ITS VIEWS

Written by **WHITNEY DURRWACHTER**



IN THE HEART OF THE FLORIDA PANHANDLE, you'll find the seaside town of Destin, lovingly referred to as "the world's luckiest fishing village," and it's easy to see why. The name refers to the many geographical benefits that create its beautiful beaches and bounty of fresh seafood, making it the perfect place to spend a sunny summer vacation with your family.

BREAKFAST BY THE GULF

To start your day of Destin dining off right, there's no better place than the beloved **Donut Hole**. Locals and visitors alike flock to all three locations of this hot spot, the first of which opened in 1978. Satisfy your sweet tooth with a dozen decadent doughnuts in flavors like Key Lime Filled, Coconut, classic Chocolate Sprinkles, and much more, or sit down to a traditional breakfast spread with Southern-inspired favorites like a tasty Pimento Cheese Omelet with buttery biscuits on the side.





Dewey Destin's



The Local Market



Dewey Destin's

The Local Market (localmarketdestin.com) is another great option, with coffee, house-made juices, and lots of fun and fresh menu items—from breakfast tacos and burritos to a yummy Honey Butter Chicken Biscuit—that will hit the spot. You can also peruse their wide variety of local goods, like Key Lime Vinaigrette and Muscadine BBQ Sauce, to enjoy some deliciousness back home.

Paula Deen's Family Kitchen (pauladeensfamilykitchen.com) is a new addition to the dining scene in this oceanside town, as of spring 2019, and the homestyle cookin' is sure to be welcomed with open arms. Visit this family-style restaurant and retail store located in the Destin Commons shopping center for some truly tasty fare.

FRESH CATCH LUNCH

A summer vacation to the beach wouldn't be complete without a casual lunch on the water, and that's just what you'll find at local legend **Dewey Destin's** (destinseafood.com). While there are multiple locations of this tried-and-true eatery owned by descendants of the founding Destin family, the original Crab Island location is filled with casual charm. Picnic tables with big, bright umbrellas line a little boardwalk over the water, where visitors enjoy their perfectly fried fresh-as-can-be seafood, crispy hush puppies, and creamy slices of Key lime pie while taking in a panoramic waterside view.



The Gulf



Louisiana Lagniappe



Harbor Docks (harbordocks.com) has a gorgeous view of the Destin Harbor and prides itself on its fresh seafood and market. After they catch it in the Gulf and unload at their docks, it is cleaned in their market and taken upstairs to the restaurant so that guests know they're getting the best. They serve classics like fried shrimp and catch-of-the-day baskets and sandwiches, but they also bring diversity to the culinary scene with Thai and sushi options for a little something different to try.

A quick drive will take you to another great lunch option, **The Gulf** (thegulf.com). This bright and festive eatery at Okaloosa Island is a true experience. Palm trees, lawn games, and big, inviting tables throughout an outdoor dining area set the stage for a fabulous lunch that will have you wanting to linger a while. Order the flavor-filled fish tacos and a fresh fruit mojito, and take in the sunny sights while relaxing with family and friends.



DINNER WITH A VIEW

After a long day of exploring this stretch of the Emerald Coast, make your way to some of Destin's finest dining options for a lovely sunset dinner.

Louisiana Lagniappe (thelouisianalagniappe.com) brings Cajun and Creole flair to the table with delectable dishes such as Louisiana Crab Cakes, Grouper Pontchartrain (pan-sautéed and topped with a fried jumbo soft-shell crab, hollandaise sauce, and honey-roasted nuts), Jambalaya, and Bread Pudding with a warm whiskey sauce that are so authentic you'll feel transported to the Crescent City.

Boshamps Seafood & Oyster House

(boshamps.com) also merges beloved regional flavor with classic beachside fare by offering lots of Southern favorites. Try the Oysters Boshamp, baked with caramelized Vidalia onions, Alabama feta cheese, and house-made bacon marmalade, for a tasty start to your meal. The Off the Docks Catch of the Day, served grilled, fried, or blackened with creamy Spanish Mahon cheese grits and local okra-tomato maque choux, makes an impressive main dish, and you can't go wrong with any of the desserts. With fresh seafood, a beautiful view, and a hearty helping of homegrown flavor, this delectable meal perfectly represents what makes Destin's Southern seaside cuisine so special.



Louisiana

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Sizzling Supper

TURN DINNERTIME INTO A FIESTA
WITH THIS EASY, ONE-PAN MEAL



ZESTY BEEF FAJITAS

Makes 4 to 6 servings

- 1/2** teaspoon lime zest
 - 1/3** cup fresh lime juice
 - 1/4** cup pineapple juice
 - 4** tablespoons olive oil, divided
 - 2** tablespoons Worcestershire sauce
 - 1** tablespoon minced garlic
 - 3** teaspoons salt, divided
 - 2** teaspoons ground cumin
 - 2** teaspoons smoked paprika
 - 3/4** teaspoon crushed red pepper
 - 1** (2- to 3-pound) flank steak
 - 1** (9.2-ounce) package small fajita flour tortillas
 - 1** medium white onion, sliced
 - 1** medium red onion, sliced
 - 1** large green bell pepper, sliced
 - 1** large red bell pepper, sliced
 - 3** limes, halved
- Guacamole, sour cream, salsa, fresh cilantro leaves, and shredded Cheddar cheese, to serve**

- 1.** In a large, shallow dish, whisk together lime zest and juice, pineapple juice, 3 tablespoons oil, Worcestershire, garlic, 2 teaspoons salt, cumin, paprika, and crushed red pepper. Add steak, turning to coat. Cover and refrigerate for at least 2 hours or overnight.
- 2.** Remove steak from dish, discarding marinade. Pat steak dry. Refrigerate for 30 minutes.
- 3.** Heat a 10-inch cast-iron skillet over high heat. Add tortillas to skillet, one at a time; cook, turning occasionally, until lightly browned. Wrap tortillas in foil; keep warm.
- 4.** Add steak to skillet; cook for 3 minutes per side for medium-rare or until desired degree of doneness. Reduce heat to medium-high, if necessary. Cover with foil, and let stand for 5 minutes. Thinly slice steak against the grain.
- 5.** In a large bowl, toss together onions, bell peppers, remaining 1 tablespoon oil, and remaining 1 teaspoon salt. Cook in same skillet over medium heat until caramelized, 2 to 3 minutes. Place lime halves, cut side down, in skillet; cook until browned, 1 to 2 minutes. Serve steak and vegetables with warm tortillas, charred limes, and desired toppings.

The Best 'Nana Pudding

INDULGE IN THIS FAVORITE
SOUTHERN DESSERT

**COVER
RECIPE**



HOMESTYLE BANANA PUDDING

Makes 10 to 12 servings

- 1 cup sugar
 - ½ cup all-purpose flour
 - 3 cups whole milk
 - 4 large egg yolks
 - 3 tablespoons salted butter
 - 2 teaspoons vanilla extract
 - 2 (11-ounce) boxes vanilla wafers
 - 5 large ripe bananas, sliced
 - 1 (16-ounce) container frozen whipped topping, thawed
- Garnish: vanilla wafer crumbs

1. In a medium heavy-bottomed saucepan, whisk together sugar and flour; whisk in milk until smooth. Whisk in egg yolks until well combined.
2. Cook mixture over medium heat, whisking constantly, until a thick custard forms, 20 to 25 minutes. Remove from heat, and whisk in butter and vanilla until melted and smooth.
3. Pour custard into a large bowl, and cover with plastic wrap, pressing directly onto surface of custard to prevent a skin from forming. Let stand

at room temperature for 30 minutes; refrigerate until thick and cold, at least 4 hours or overnight.

4. Spread half of cold custard into bottom of a 13x9-inch baking dish. Top with a layer of vanilla wafers and half of banana slices. Repeat layers with remaining custard, vanilla wafers, and remaining bananas. Spread whipped topping onto bananas, and add vanilla wafers around sides of baking dish. Top with crumbled wafers, if desired. Serve immediately, or cover and refrigerate for up to 2 hours.

PAULA'S WEEKLY 5 SHOPPING LIST

MEAT

- ☐ Chicken, 1 rotisserie and 4 (6-ounce) cutlets
- ☐ Ground beef, 1 pound
- ☐ Pork, 4 (5- to 6-ounce) boneless chops
- ☐ Shrimp, 2 pounds large

PRODUCE

- ☐ Baby portobello mushrooms, 1 (8-ounce) package
- ☐ Cherry tomatoes, 1 pint
- ☐ Cilantro, 1 large bunch
- ☐ Corn, 4 ears
- ☐ Garlic, 2 cloves
- ☐ Grape tomatoes, 1 pint
- ☐ Lemon, 1 small
- ☐ Limes, 2 small
- ☐ Orange bell pepper, 1 medium
- ☐ Parsley, 1 large bunch
- ☐ Pineapple, 1
- ☐ Plum tomato, 1 small
- ☐ Red bell pepper, 1 large
- ☐ Red onion, 3 small
- ☐ Yellow onion, 1 small
- ☐ Yellow squash, 1 medium
- ☐ Zucchini, 3 medium

DAIRY

- ☐ Eggs, 3
- ☐ Heavy whipping cream, 1 half-pint container
- ☐ Monterey Jack cheese with peppers, 1 (8-ounce) package shredded
- ☐ Parmesan cheese, 1 (8-ounce) package shredded
- ☐ Unsalted butter, 1 stick

FROZEN

- ☐ Baby lima beans, 1 (16-ounce) bag

CANNED AND DRY GOODS

- ☐ Black beans, 1 (15-ounce) can
- ☐ Italian-seasoned bread crumbs
- ☐ Rice
- ☐ Tagliatelle, 1 (8.8-ounce) box

CONDIMENTS

- ☐ Balsamic glaze
- ☐ Balsamic vinegar

SEASONINGS

- ☐ Cajun seasoning

STAPLES

- ☐ Ground black pepper
- ☐ Kosher salt
- ☐ Olive oil
- ☐ Vegetable oil

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Where to Find It BACKYARD BARBECUE

Page 27—Paula Deen Savannah Trellis salad plate from *potsandpans.com*

JUST PEACHY

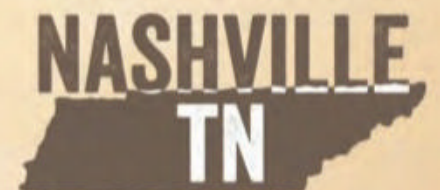
Page 41—White enameled cast-iron braiser from *lecreuset.com*





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